

“World Chocolate Day”

It is said, “Nine of ten people like chocolate, the tenth always lies.”

There are few things sweeter in life than chocolate. It is the most liked eatable thing in the world.

I think there are few who don't like chocolate.

People offer chocolate to their friends and relatives as a present on numerous occasions.

Someone aforementioned,

“There is nothing better than a friend unless it's a friend with chocolate”.

There is a celebrated world chocolate day each year on seventh July. The celebration of today indicates the introduction of chocolate to Europe in 1550. Chocolate was 1st used as a drink over 3,500 years past in Central America. Chocolate made up of cocoa beans. The word cocoa is pronounced as “Kakawa” in 1000 BC earlier. The word chocolate entered the English from Spanish in 1600. Chocolate is ready from roasted and ground cocoa beans. Cocoa beans come from cocoa trees. These trees are found in the South American forest. The beans grow in colorful pods of Red, yellow and green. Inside the pods are the

beans. Every pod will contain between 20 and 60 pods. It takes 100 beans to create one hundred grams of chocolate.

Chocolate has nearly two hundred flavors. It's a superb source of energy. Chocolate additionally used to create a beverage and numerous bakery products. There are many varieties of chocolates like dark chocolate, milk chocolate, and white chocolate.

Dark chocolate:

Dark chocolate is also called semi-sweet chocolate, contains cocoa butter, sugar, and chocolate liquor. Chocolate liquor is the term created by grinding up the middle of cocoa beans. The type of chocolate will home in a cocoa proportion. The upper proportion of cocoa indicates the chocolate is purer and less sweet.

Milk chocolate:

Milk chocolate is the most common style of chocolate. Milk chocolate should be created from a minimum of twelve-tone music chocolate liquor to be thought of milk chocolate.

White chocolate:

Many folks don't know about white chocolate. White chocolate is formed of cocoa butter; however, it doesn't contain any cocoa solids. Instead, this kind of chocolate contains solely the fatty elements, further as milk and sugar.

Chocolate creating is the most delicious form of art.

